



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6000

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.
The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Tacolicious To-Go	Telephone Number 515 991 8148	Date of Inspection (mm/dd/yr) 9/30/2019	PERMIT # 19-377
Establishment Address (number and street, city, state, zip code) 111 W. Market St. New Albany, IN 47150			
Owner Daniel Martinez	Purpose: <u>1. Routine</u>	Follow-up NO	Release Date TODAY
Owner's Address	2. Follow-up	Summary of Violations: C 2 NC 1 R 0	
Person in Charge Daniel Martinez	3. Complaint		
Responsible Person's E-mail danielucio10@gmail.com	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager Rocio Lucia (8/15/24)	5. Temporary	1 2 3 X 4 5	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C		Observed kitchen employee pulling rag from wash basin of 3-comp sink to wipe down kitchen.	Retrain staff
			Observed employee fail to wash hands between cleaning and cooking tasks	
294	C		Measured sanitizer in 3-comp sink at ≈ 100 ppm	Corrected
			-target 200 ppm/paper should be turning green	
245	NC		Observed no sanitizer buckets available, and rags hung over 3-comp sink to dry	Retrain staff
			-use sanitizer bucket and cloth rags or spray and paper towel	
241	NC		Observed no sanitizer test strips available	1 week

Received by (name and title printed):

Daniel Martinez

Inspected by (name and title printed):

A.J. Ingram (EHS)

Received by (signature):

Daniel Martinez

Inspected by (signature):

aj

cc:

cc:

cc: